

## Seared Foie Gras & Flapjacks

Featured recipe for March 2019 in the Delicious Downtown St. Catharines calendar

oddBird

52 St. Paul Street

Downtown St. Catharines

905-322-4043

[oddbird.ca](http://oddbird.ca)

Flapjacks:

- 3 cups buttermilk
- 2 large eggs
- 1-1/2 tsp. baking powder
- 1 tsp. baking soda
- 2 Tbsp. sugar
- ½ tsp. salt
- 3 cups all-purpose flour
- 4 Tbsp. melted butter

For each serving:

- 2 flapjacks (from above recipe)
- 2 Tbsp. butter
- ½ inch thick slice of braised pork belly (or 2 slices bacon)
- ¼ cup grated cheddar cheese
- ¼ cup maple syrup
- 1 inch thick slice of Grade A foie gras

For the flapjacks, whisk all ingredients together until well combined.

For each serving, melt 2 Tbsp. butter on a griddle or in a large cast iron pan (large enough to hold the pork belly, flapjacks and foie gras at the same time), over medium heat, use a one ounce scoop to make 2 flapjacks. Once air bubbles form in the top of the flapjacks, flip them and place cheddar cheese on top of one of the flipped cakes.

Place pork belly or bacon in the pan and cook until well browned on both sides. Score the foie gras with ¼ inch deep cuts in a square pattern and season generously with salt. Sear the foie gras seasoned side down once the flapjacks are flipped. Once the foie gras is well browned, flip it to cook the other side. Foie gras is cooked when it feels soft but still springy (similar to the texture of Jello).

Assemble by placing the flapjack with the melted cheese in the centre of a plate. Place the pork belly or bacon on top of the cheese and top with the other flapjack. Place foie gras on top, and drizzle generously with maple syrup.